

HART'S KITCHEN

Sample Dinner Menu

Starters

- Seasonal soup of the day served with Hambleton Bakery bread (v) (gf*) £7.50
Harts' seasonal salad with quail egg, truffle mayonnaise and pine nuts (v) (gf) £8.75
Beef bresaola with artichoke, pine nuts and truffle mayonnaise (gf) £8.50
Tempura softshell crab with Asian slaw and coriander & lemongrass dressing £9.50

Mains

- Pan fried sea bass with lemon basmati rice, samphire, and Malabar curry sauce (gf) £28.50
Rump steak tagliata with rocket salad, heritage tomato, parmesan cheese, garlic mayo and capers (gf*) £28
Globe artichoke stuffed with flat cap mushroom, tomato and barigoule sauce (v) (gf*) £20
Roast rump of lamb with spiced couscous, spinach, lamb kofta and red wine sauce £28

Sides £4

Triple cooked chips | Garlic new potatoes | Green beans & shallots | Broccoli with chilli

Desserts

- Homemade tart with vanilla ice cream £8.50
Warm chocolate fondant with hazelnut ice cream £9
Poached peach with fresh raspberries and vanilla mascarpone (gf) £8
Crème brûlée with mango sorbet (gf*) £8.50
Cheese & biscuits served with homemade chutney, celery & grapes (gf*) £11.50

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES

We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products. Extended vegan menu available upon request.

(v) Vegetarian; (v*) vegetarian on request; (gf) gluten free; (gf*) gluten free on request; (sm) contains sesame.

12.5% discretionary service charge will be added to bills.